

SHAKERS

SERVING LYNCHBURG AND ROANOKE
WITH PRIDE & GOOD FOOD

STARTERS

- BAM BAM SHRIMP** crispy shrimp tossed in a creamy spicy sauce. 12.5
- CATFISH BITES** hand-breaded and flash-fried. Served with tartar sauce. 10
- SPINACH DIP** warm with freshly fried corn chips. 11.5
- FLORENTINE PIZZA** crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 10
Add grilled chicken 3
- TOSSED WINGS** ten kettle-sizzled, fresh jumbo wings served with choice of homemade Buttermilk Ranch or Blue Cheese dip. Choice of: Traditional Buffalo, BBQ or Sweet Thai Chile 11.5
- FRIED OYSTERS** flash-fried oysters served with tartar sauce. 11
- OLD BAY SHRIMP** a half-pound of shrimp steamed to order in Old Bay with cocktail sauce. 11.5
- NACHO PLATTER** freshly-fried corn chips topped with chili, cheese sauce, diced tomatoes, shredded lettuce, jalapeños and sour cream. 11
- QUESADILLA** toasted flour tortilla filled with melted cheese, grilled chicken, bacon, jalapeños, diced artichoke and grilled onions. Served with salsa fresca and sour cream. 11
- CHICKEN TENDERS** fresh, hand-breaded chicken tenderloins with Shakers honey-mustard sauce. 11
- ONION RINGS** fresh-cut jumbo onions hand-breaded and flash-fried. Served with honey-mustard. 8

HOUSE SALADS

Add any house salad to an entrée for \$3.75

- SHAKERS HOUSE SALAD** lettuce, bacon, tomato, red onion, julienne carrots, croutons and cheddar cheese. 5
- CAESAR SALAD** with Parmesan cheese and seasoned croutons. 5
- GORGONZOLA SALAD** cucumbers, sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 5
- DRESSINGS** Blue Cheese, Thousand Island, Ranch, Honey-Mustard, Balsamic Vinaigrette, Honey-Dill Vinaigrette

SOUPS

- Bowl 5 • With meal 3.75*
- Chicken Tortilla • French Onion
Chili & Chips • Creamy Potato

STEAKS, CHOPS & RIBS

*Shakers is proud to serve Angus beef.
Each steak is hand cut and aged for exceptional tenderness and taste.
Enjoy the great American steak! Served with your choice of two sides.*

- FILET MIGNON*** 8-oz. center cut finished with butter and sea salt. 25
- SIRLOIN*** 10-oz. finished with butter and sea salt. 19
lunch 6-oz. 14
- SMOKEY MOUNTAIN BARBECUE RIBS** slow-cooked tender pork ribs with Shakers house barbecue sauce.
Half-Rack 17.5 • Full Rack 23.5
- HOUSE RIBEYE*** 12-oz. finished with butter and sea salt. 24
- SUPREME SIRLOIN*** 10-oz. topped with shrimp, andouille sausage, crawfish, onions and peppers, in a Cajun cream sauce. 23
- HONEY GLAZED PORK CHOPS** two 6-oz. center cut boneless chops, char-grilled and honey-mustard glazed. 14 • *lunch 12.5*

ENTRÉE ADDITIONS:

- GRILLED OR FRIED SHRIMP** 8
- SAUTÉED BUTTON MUSHROOMS** 3
- BLUE CHEESE CRUMBLES** 3
- CRAB CAKE** 9
- CAJUN SUPREME SAUCE** shrimp, andouille sausage, crawfish, onions and peppers in a Cajun cream sauce. 5

CHICKEN

- GRILLED CHICKEN CHESAPEAKE** grilled double breast of chicken topped with baby shrimp, crabmeat and sautéed button mushrooms in a light cream sauce. Served with choice of two sides. 16 • *lunch 13*
- CHEESY CHICKEN AND MUSHROOMS** panko breaded double breast of chicken sautéed and topped with supreme sauce, button mushrooms and mozzarella cheese. Choice of two sides. 16 • *lunch 13*
- HONEY MUSTARD GLAZED CHICKEN** grilled boneless chicken breast served with two sides. 14 • *lunch 12*
- CHICKEN MARSALA** chicken breast pan fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Served with choice of two sides 17
- CHICKEN CORDON BLEU** boneless breast of chicken stuffed with ham and Swiss cheese, flash-fried and topped with supreme sauce. Choice of two sides. 16 • *lunch 13*
- CHICKEN TENDER PLATTER** hand-breaded chicken tenders served with honey-mustard sauce.
SMALL: Five tenders, coleslaw, one side 14.5
REGULAR: Seven tenders, two sides 17

RICE & PASTA BOWLS

- CREOLE CATFISH BOWL** fried catfish fillet served on a bed of rice and creamed spinach. Topped with shrimp, andouille sausage, crawfish, onions, peppers in a creole cream sauce. 16
- FRIENDLY CHICKEN & SEAFOOD BOWL** chicken, shrimp, crawfish and andouille sausage in a tomato cream sauce. Served over rice or pasta. 16
- CHICKEN STIR-FRY** crispy chicken, mixed vegetables and water chestnuts sautéed in a zesty Asian sauce with wontons and sesame seeds. Served over rice. 16
- PARMESAN CHICKEN** panko breaded boneless breast of chicken topped with sautéed mushrooms, marinara, melted mozzarella and Parmesan cheeses. Served on fettuccine with garlic bread. 16
- BAKED SPAGHETTI** meat sauce, mozzarella cheese and Parmesan cheese over pasta. Served with garlic bread. 14
- CAJUN CHICKEN PASTA** shaved grilled chicken breast sautéed in a creamy Alfredo sauce with tomatoes. Served over fettuccine with garlic bread. 15

ENTRÉE SALADS

- SOUTHERN FRIED CHICKEN** chicken tenders, ham, cheddar, tomatoes, julienne carrots, croutons, almonds and mixed greens, choice of dressing. 13.5
- COBB SALAD** iceberg and romaine lettuce, rows of grilled chicken, blue cheese crumbles, avocado, egg, chopped bacon, cucumber, tomatoes and choice of dressing. 13
- CHICKEN ALMOND SALAD** all-white meat chicken salad in a crisp tortilla bowl on a bed of salad greens with tomatoes, julienne carrots, toasted almonds and choice of dressing. 12
- BBQ CHICKEN CHOPPED SALAD** sliced grilled chicken, cilantro, mixed greens, cucumber, julienne carrots, roasted corn & black beans and tortilla strips in a chipotle-ranch dressing with a BBQ drizzle. 12
- FETA CHICKEN** sliced grilled chicken, sweet peppers, cucumbers, julienne carrots, feta cheese, walnuts and mixed greens with a honey-dill vinaigrette. 12
- CAESAR SALAD** with Parmesan cheese and seasoned croutons.
grilled chicken 11 grilled salmon 12 sirloin steak 13*

FISH MARKET

- SALT & PEPPER CATFISH** lightly breaded, crispy fried with Shakers special salt and pepper blend. Served with tartar sauce.
SMALL: One fillet, coleslaw, one side 14.5
REGULAR: Two fillets, two sides 18
- SEAFOOD PLATTER** crispy fried catfish fillet, shrimp and oysters. Served with coleslaw, tartar sauce and choice of one side. 22
- FRIED OYSTERS** served with coleslaw, tartar sauce and choice of one side. 18
- SALMON SALSA FRESCA** char-grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 18 • *lunch 14*
- HONEY-MUSTARD GLAZED SALMON** char-grilled fillet with honey-mustard glaze. Served with choice of two sides. 18 • *lunch 14*
- BLACKENED AHI TUNA*** with Creole remoulade and choice of two sides. 18
- CHESAPEAKE CRAB CAKES** two hand-formed crab cakes lightly seasoned and pan seared. Served with Creole remoulade sauce and choice of two sides. 21
- FRIED SHRIMP** jumbo shrimp panko breaded and flash-fried. Served with choice of two sides. 18
- GRILLED SHRIMP** jumbo shrimp seasoned and char-grilled. Served with choice of two sides. 18
- SEAFOOD TRIO** grilled salmon fillet, grilled shrimp and a Chesapeake crab cake. Served with cocktail and remoulade sauce. Choice of two sides. 25

SIDES

- French Fries • Au Gratin Potatoes
Baked Idaho Potato
Baked Sweet Potato
Rice Pilaf • Mac & Cheese
Cinnamon Apples • Creamed Spinach
Coleslaw • Steamed Broccoli
Sautéed Green Beans

LUNCH ITEMS AVAILABLE UNTIL 3:00 PM DAILY

**Health Advisory:
Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.*

SANDWICHES

Served with choice of one side.

CRISPY CHICKEN SANDWICH
buttermilk fried chicken breast, bread & butter pickles, lettuce, tomato, red onion and honey-mustard on a toasted brioche bun. 12.5

CHEESEBURGER* lettuce, tomato, red onion, mayo and choice of American, Swiss, cheddar or provolone cheese. 12

SMOKEY MOUNTAIN BBQ BURGER* smoked bacon, cheddar cheese, Shakers house BBQ sauce, lettuce, tomato, red onion and mayo. 13

PHILLY CHEESESTEAK
thinly sliced roast beef, grilled onions, peppers & melted white American cheese on a toasted sub roll. 12.5

HONEY WHEAT CLUB SUB
smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 12

HOT SICILIAN grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 12

CHEDDAR CHICKEN GRILL
grilled chicken breast, shaved ham, smoked bacon, cheddar cheese, lettuce, tomato, honey-mustard and red onion. Served on a toasted brioche bun. 13

AVOCADO CHICKEN GRILL
grilled chicken, Swiss cheese, avocado, baby spinach and Creole remoulade on a toasted whole wheat bun. 12

CRAB CAKE SANDWICH
hand-formed lump crab cake, lettuce, tomato & Cajun remoulade sauce on a toasted bun. 13

CHICKEN SALAD CHEDDAR MELT
Shakers homemade chicken salad, cheddar cheese and tomato on toasted English muffin halves. 11

BUFFALO CHICKEN WRAP
buffalo tenders, lettuce, tomato and blue cheese dressing. 12.5

CHICKEN TENDER BLT WRAP
chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 13

CANTINA TACOS

Stuffed flour tortillas with one side dish.

BAM BAM SHRIMP TACOS
napa cabbage, chipotle ranch and crispy fried Bam Bam shrimp in a creamy spicy sauce. 14

FISH TACOS fried catfish, lettuce, salsa fresca, avocado and chipotle ranch drizzle. 13

AHI TUNA TACOS* (2) lightly seared ahi tuna with napa cabbage, cucumber, shredded carrot and wasabi drizzle. 13.5

SOUTHWEST CHICKEN TACOS
grilled chicken, shredded lettuce, roasted corn & black bean salsa, salsa fresca and chipotle ranch drizzle. 12

CRISPY AVOCADO TACOS flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 12



NO-MEAT OPTIONS

BURGER with choice of cheese, mayonnaise, lettuce, tomato and onion. Choice of one side. 11

FRESH VEGETABLE BAKE
portabella mushroom and creamed spinach baked over rice pilaf with marinara sauce and melted mozzarella, served with garlic bread. 11

FLORENTINE PIZZA crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 10

CRISPY AVOCADO TACOS
flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 12

GRILLED PORTABELLA MUSHROOM SANDWICH marinated portabella mushroom, baby spinach, red onion and chipotle ranch dressing on a toasted whole wheat bun. Served with one side. 10

PLATE OF FOUR VEGETABLES
choose any four premium sides. 12

DESSERTS

MOCHA MUD PIE chocolate, vanilla and coffee ice cream, all in an Oreos cookie crust. Drizzled with Hershey's chocolate sauce. 6

KEY LIME PIE the real thing, graham cracker crust, whipped cream. 5

FLASH-FRIED BANANA CHEESECAKE banana cheesecake wrapped in a cinnamon sugared tortilla and lightly fried. Served with vanilla ice cream, all drizzled with caramel sauce. 6

TRADITIONAL NEW YORK-STYLE CHEESECAKE choice of cherry, strawberry, caramel or chocolate topping. 6

CHOCOLATE NUT BROWNIE
a warm chocolate brownie topped with vanilla ice cream, walnuts and Hershey's chocolate sauce. 6

RED WINES

RODNEY STRONG CABERNET SAUVIGNON *California*
Dark cherry, plum and baking spices. The delicious fruit accompanied by crushed violet and black pepper notes. 11 / 38

BOGLE CABERNET SAUVIGNON *California*
Deeply extracted and complex dark fruit enhance the full-bodied character of this lovely wine. 9 / 27

NOBLE VINES 181 MERLOT *California*
Aromas of black cherry, vanilla and toasty spice. 8 / 25

RHIANNON RED BLEND *California*
A smooth red blend with flavors of lush blackberry and raspberry. 9 / 27

SILVER RIDGE PINOT NOIR *California*
Smooth medium bodied wine with aromas of black cherry and a hint of toasty vanilla on the finish. 7 / 21

LA PUERTA MALBEC *Argentina*
Delicious flavors of ripened plum, dark cherries, and notes of subtle spice. 7 / 21

WHITE WINES

COPPOLA CHARDONNAY *California*
Crisp, lively and fresh fruit character. 8 / 25

WENTE MORNING FOG CHARDONNAY *California*
Crisp flavors of apple and tropical fruit with subtle notes of oak and vanilla on the finish. 9 / 30

BOGLE CHARDONNAY *California*
Fresh fruit flavors intertwined with tones of spicy vanilla and nutmeg enhancing the creamy mouthfeel. 8 / 25

NINETY+ CELLARS ROSÉ *France*
Aromas of ripe strawberries and cherries. Dry and bright on the palate. 7 / 24

CHATEAU STE. MICHELLE RIESLING *Washington State*
This wine offers crisp apple aromas and flavors with subtle mineral notes that pairs well with any food. 7 / 21

BIAGIO PINOT GRIGIO *Italy*
Crisp and refreshing flavors. Elegant, soft and delicate with hints of lime on the finish. 7 / 21

CASTELLO DEL POGGIO MOSCATO *Italy*
Beautiful fruity flavors with notes of peach and apricot. 7 / 22

GUENOC SAUVIGNON BLANC *California*
Mouthwatering aromas and flavors of pineapple, mango, pear and honeysuckle. Sweet full palate with crisp acidity. 7 / 22

SPARKLING WINES

ZONIN PROSECCO *Italy*
Dry and pleasantly fruity with notes of almonds and hints of fresh citrus. 6 / 23

HOUSE WINES

CHARDONNAY, WHITE ZINFANDEL, MERLOT CABERNET SAUVIGNON 6.5

PREMIUM BRANDS

VODKA Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut	TEQUILA Patron Reposado, Patron Silver, Cuervo Gold, Cuervo Gold 1800, Cuervo Silver, Cuervo Silver 1800	SCOTCH Chivas Regal, Dewars, Glenlivet, J&B, Johnny Walker Red, Macallan
GIN Beefeater, Bombay Sapphire, Tanqueray	BOURBON Woodford, Knob Creek, Maker's Mark, Jack Daniel's, Jameson, Crown Royal	COGNAC & CORDIALS Courvoisier, Hennessy, Remy, VSOP
RUM Bacardi, Captain Morgan, Malibu, Meyers's		

TEQUILA BASED COCKTAILS

MANGO MARGARITA Cuervo Silver 1800, Triple Sec, mango puree, sour splash, lime, dash of hot sauce.	PINEAPPLE MARGARITA Cuervo Gold 1800, Triple Sec, pineapple, lime and sour splash.	CHAMBORD MARGARITA Cuervo Silver 1800, Cointreau, fresh lime, Chambord, sour splash.
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BOURBON BASED COCKTAILS

AMARETTO SOUTHERN Jack Daniel's, Disaronno, sour mix, splash of soda.	BOURBON CHERRY SMASH Muddled cherries, Maker's Mark, simple syrup, soda, vanilla.	GINGER BALL Fireball, ginger beer.
DRAGON'S KISS Fireball, cranberry juice.		CLASSIC MANHATTAN Woodford with bourbon-soaked cherries.

RUM BASED COCKTAILS

MALIBU SUNSET Malibu, pineapple juice, splash of grenadine.	DAY IN THE SHADE Captain Morgan, Malibu, pineapple, orange juice.	THE PERFECT STORM Captain Morgan, ginger beer, fresh lime.
COCONUT BLACKBERRY MARTINI Malibu, Chambord, milk, pineapple juice.		MALIBU ISLAND COSMO Malibu, Citron, lime juice, cranberry, pomegranate juice.

VODKA BASED COCKTAILS

DIRTY GOOSE Grey Goose Vodka and olive juice garnished with a blue cheese stuffed olive.	RASPBERRY LEMON DROP Absolut Citron, Chambord, Triple Sec.
TROPICAL COSMOPOLITAN A new twist on an old favorite! Mango and strawberry infused vodka, muddled lime, cranberry juice.	SALTED CARAMEL MARTINI Salted caramel vodka, Baileys, cream, salted rim.
WATERMELON MARTINI Watermelon vodka, watermelon liqueur, cranberry juice, Sierra Mist.	CHERRY LIMEADE Cherry vodka, lime juice, grenadine, Sierra Mist.
	SEX ON THE SANDS Raspberry Vodka, Chambord, sour mix, cranberry juice.

GIN BASED COCKTAILS

GIN & TONIC
The classic, served with cucumber and lime.

ELDERFLOWER GIN & TONIC
St. Germain, Bombay Sapphire, tonic.